

FoodDrinkEurope launches Guidance on Food Allergen Management for Food Manufacturers

(Brussels, 4 February 2013) Today, FoodDrinkEurope launches its Guidance on Food Allergen Management for food manufacturers. The first Guidance of its kind, sets out general principles to manage specific pre-prepacked foods causing allergy or certain intolerances and provides sound, evidence-based and consistent information on good practice in risk management of allergenic foods for producers.

FoodDrinkEurope is at the forefront of recognising that food allergies and intolerances are a food safety issue and allergen management should be an integrated part of food safety assurance strategies. Scientific understanding of the risk from food allergens has grown over the last 20 years. This Guidance goes a long way to helping food companies to develop a consistent understanding of the risk from allergenic foods across the industry and to fulfill their responsibility to establish a food safety management system which is compliant with legal requirements.

As general guiding principles, they can be readily adapted to different product process and production facility designs to provide information about food allergy and food allergens and to indicate their importance as food safety hazards.

Food labelling legislation has led to significant improvements in informing consumers with food allergies and food intolerances about the nature and composition of foods before purchasing. The guidance also includes information on developing approaches to the application of advisory labelling.

Commenting on the launch of the guidance FoodDrinkEurope President, Jesús Serafín Pérez said, "by harmonising and disseminating good practice across the European food industry at all levels, the FoodDrinkEurope Guidance ensures a consistent understanding of, and approach to, managing allergens and certain food causing intolerances to a high standard throughout the European food industry. This will help minimise the risk to allergic consumers and enable consumers to make informed product choices".

The food industry and partners will continue to build on the significant efforts already made in implementing allergen risk management practices as ultimately, managing the improved consistency of allergen management, methods and practices will benefit consumers suffering from allergies and food safety management across the food industry.

Download the Guidance on Food Allergen Management for Food Manufacturers [here](#).

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Notes to the Editor:

Allergenic foods are harmless to the majority of consumers. Consumers intolerant or allergic to different foodstuffs can react to a wide range of amounts of allergenic foods. These amounts can vary considerably (from micrograms to grams) depending on the individual's personal tolerance, their health and their current medication. A few acutely sensitive consumers can react to very low levels (low micrograms), albeit mildly.

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The mission of FoodDrinkEurope is to represent the food and drink industries of the EU– the largest manufacturing sector in the EU in terms of turnover, employment and value added. FoodDrinkEurope works with European and international institutions, in order to contribute to the development of a legislative and economic framework addressing the competitiveness of industry, food quality and safety, consumer protection and respect for the environment. FoodDrinkEurope's membership consists of 25 national federations, including 3 observers, 25 European sector associations and 18 major food and drink companies. For more information on FoodDrinkEurope and its activities, visit: www.fooddrinkeurope.eu